



## Consejo del chef

You can play to put them different eyes and stick the small legs in many ways to create more realistic and spooky tarantulas.

Puedes jugar a ponerles diferentes ojos y colocar las patas de muchas formas para hacer tus tarántulas más realistas y espeluznantes.

## Raciones para 10

**100 gr** Margarine

**10 gr** Coconut sugar

A pinch of salt

1 Teaspoon of baking soda

**60 ml** Vegetable drink

1 Teaspoon of vanilla extract

Dark chocolate chips

Peanut butter

Vegan sticks or pretzels

Edible eyes

- 1 To make the cookies, mix sugar, salt, and margarine in a bowl. Pour the vegetable drink and vanilla extract.
- 2 Add the sifted flour, previously mixed with baking soda, and blend.
- 3 When we have a smooth mix, add chocolate chips and stir softly. Put in the refrigerator for one hour.
- 4 After this time, shape small balls of similar size, place them in a greased oven tray or cover with parchment paper, and bake at 180° C for 12-15 minutes. Pre-heat the oven first.
- 5 Take them out of the oven and, due that they will be tender, use a toothpick to carefully make six holes in each cookie, without breaking them, and let them cool.
- 6 To assemble the tarantula cookies, spread peanut butter in each cookie and place them in the cooler for 10 minutes to harden a bit.
- 7 Shape small legs as you wish, with sticks or pretzels, sticking them with dark chocolate.
- 8 Remove the cookies from the cooler, place the legs over the peanut butter inside each hole, and decorate the top with chocolate chips. Last, we place the edible eyes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-tarantulas-veganas/>

